

Introducing the "Wellington" Apple

L. G. KLEIN*

Geneva, New York

THE Wellington apple variety is the latest apple to be introduced by the New York State Agricultural Experiment Station, being officially named on February 18, 1955. The name of "Wellington" was chosen in honor of Richard Wellington who for many years was in charge of the fruit breeding work at this Station.

Origin. The Wellington variety resulted from the cross Cortland x Crimson Beauty which was made in 1924. The original tree first fruited in 1937 and bore good crops again in 1938 and 1939. Trees were propagated in 1939 and planted to the orchard in fall of 1941. These trees bore their first crop in 1947 after being in the orchard for five years. They have borne consistently since that time and have not as yet missed a crop, although in some years the crop was light due to poor pollinating weather.

Tree. The tree of Wellington is upright-spreading, and the branches have desirable wide crotch angles. Our experience would seem to indicate that it is an annual cropper as it has shown no tendency toward biennial bearing, which is unusual for an early variety.

Wellington is an early bloomer, reaching full bloom within a day of McIntosh. It produces good pollen and would make an excellent pollinator for early blooming varieties, such as Melba, McIntosh and Delicious.

Fruit. Wellington is a summer apple and ripens 4-5 days after Crimson Beauty and 8-10 days before Melba or Duchess. In cool seasons the spread would be considerably more and in warm seasons it would be less.

The fruit is handsome, being attractively solid red-streaked of large size and unlike most early varieties, it ripens its fruit evenly and may be picked at one time. The fruit hangs well to the tree without the use of a stop-drop spray and it is not too subject to bruising. Although Wellington is a very early variety, it may be held in storage for a month and still be acceptable for fresh market sales. To date no physiological disorders, such as bitter pit, have appeared.

The Wellington is mildly subacid in flavor and, although not outstanding in quality, it is probably of better quality than any other variety of its season. However, it does not have the high dessert quality of Melba, which ripens about 10 days later.

The sauce from Wellington is an attractive golden amber color; has desirable texture and good flavor. New York processors find it makes a very adequate sauce without blending with other varieties.

It is felt that Wellington is worthy of an extended trial where a variety of this season is wanted. Its attractive appearance and earliness should make it a valuable variety for early fresh market sales, while its large size and its tendency to ripen evenly increases its commercial possibilities.

Wellington has been propagated and disseminated by the New York State Fruit Testing Association as N. Y. 4747. Since it now has been named, all restrictions concerning its propagation are lifted. Trees are available from the New York State Fruit Testing Association, Geneva, New York.

*Research Associate, Department of Pomology, New York Agriculture Experiment Station.